

Bring
Your Job Work
to This Office

VOL. XIV. - NO. 20.



ANNOUNCEMENT EXTRAORDINARY.

The Greatest "Comp" Yet.

A professional glove fitter
from New York City at our store
for 10 days, beginning

MARCH 10

KID GLOVES.

MADE BY
Foster, Paul & Co.

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Foster, Paul & Co.

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HOPKINSVILLE, KENTUCKY, TUESDAY, MARCH 8, 1892.

A BATTLE WITH BATS.

The Horrifying Experience of a Hunter in
a Kentucky Cave.

Eight miles east of here, near Rod-
well river, is a famous group of wild
rock, pine-covered hills, locally known
as Round Stone knolls, says a Mount
 Vernon (Ky.) correspondent. Some
time ago Mr. Kite, a prominent young
gentleman of this place, went with dog and
gun into that locality to shoot quail,
and for a time he had excellent sport,
going with the hope of finding shelter
from the menacing elements. Seeing
an aperture in the cliff on his left, he
entered it, and was surprised to find
himself in a large, winding gallery with
deep and craggy walls on either side
and with a roof that rapidly ascended
to a considerable height. About twenty
feet from the entrance was an object
which attracted his attention. It was
a gigantic bat, clinging to the wall
in an oblique position on a high,
tutting ledge, with its huge, erect up-
per earwings fully extended. He was
reared swiftly into a gap in the ceiling,
and he looked as though a slight
glance or the touch of a medicine
stick might displace it and cause it to
come crashing down. Indeed, it was
one of those frightful dead traps of
nature, and he looked as though a
single misadventure might result in
a most unpleasant passage or upon
jagged precipices.

It is well known that Dr. Kite is of
an adventurous disposition, and that he
is a well known geologist of no small
repute. The novelty and excitement
of penetrating the unexplored, so
fascinating to daring spirits, assured and
emboldened him. Believing that he
had made some interesting discovery,
he advanced resolutely into the
cave. As he did so his faithful dog
swiftly curled its tail between its legs
and made a speedy run. At the same
instant the doctor saw two very
large, round, black, round. He was
raising his gun, he took deliberate aim
and fired with deadly accuracy. He
never knew what the animal was or
what became of it, for the infernal din
that followed and rebounded through
the cavern was followed by an awful
and suffocating column of dust and
dense darkness, and he was thrown
violently forward and almost buried be-
neath masses of falling ash.

He scrambled to his feet again blood-
stained and gasping for breath. Terror
struck and he realized that the
huge boulder above had been precipi-
tated into the passage, completely block-
ing the corridor and shutting him in,
like a prisoner in a penitentiary, forever
from the light. He saw no way out,
and a Pitonian darkness enveloped
him. Moreover, a tribe of bats, he
thought, disturbed by the detonation of his gun
and the shifting sound, began to swarm
along the passage, numbers of them
alighting on his person. They were of
enormous size and ferocious ap-
pearance, and he felt that they were
about to attack him. He was
forced to fight them off by swift move-
ments of his hands. They swept for-
ward in swarms as if by magic, and
that quarter of the cavern was
quickly alive with them. Several
thousands precipitated themselves
down the falling rocks and fell into
the floor dead and dripping awfully
about in their mangled agony. They
swarmed on the doctor's back and neck
like huge bats. They dashed against
his face and clung to his clothing,
hair, and beard, and their whirling
wings, bellows-like, whirled the
dust of centuries about in clouds, pre-
cisely irritating the hunter's already
inflamed nostrils.

Threatened with suffocation, he in-
creased the activity of his movements.
He struck upward, and burst his
head through the ceiling, and he
drook of the squawking harpies upon
him and trampled them under his
feet. The cavern's rocky bottom be-
came so slippery with the blood and
entrails of mangled bats that he
could scarcely keep his footing.
That should preserve his equilibrium
under such torture is wonderful, but
that he did it is manifest from what now
transpired.

Shaking off his fever torments for
a moment he put off his coat, and
pouring over it the combustible con-
tent of a whiskey bottle which he car-
ried in his pocket, he knelt in prayer
and, as it blazed up he began
to whirl it in a circle of kicking flame
and burning smoke about his head.
The effect was magical. The bats, unable
to bear the light and the fumes, spread
their wings and began a precipitate
flight to other parts of the cave.

Surrounded by pain-stricken harpies,
even under the spectral light of the
cave, he presented the appearance
of something infernal, ghastly, demon-
iac. Issuing from the pockets of his
sweater could be heard the sound
of burning shells, which mingled
with the hiss of his smoldering pipe.
Yelling and rushing from side to side
of the cavern, his hair tangled over his
forehead in tangled masses, and his face
distorted with fury and despair, he
whisked the fiery brand about, scaring,
scorching, and burning many alive, un-
till the vast army of horrid creatures had
been driven back to further recesses
of the underground chamber. Nearly
exhausted, his clothes and body matted
with sweat and blood, he began to con-
sider the possibility of escape from his
prison house. If any avenue of escape
over the stupendous boulder still exist-
ing in the cave, it would be a narrow
passage, and he was determined to scale
it in the dark, reigning darkness. He
therefore abandoned such a hopeless
idea, and sought to find some valuer-
able point at the side of the boulder
impossible stone barrier.

By the light of a sickly blaze which
flashed over the burning remains of
his gun he perceived the presence of
a crumbling arch and stone at one side
of the huge rock. The mass yielded by
accident to his exertion, and with the
energy of a man entombed alive and
desperate for liberty, he crept here-
to, clinging to the earth and pulling
away great fragments of rock.
He kept on for some time, and after
seven hours of incessant labor, during
which the work of a Titan was per-
formed, he succeeded in making an
opening large enough for his body,
and through this hole he squeezed him-
self. In his bleeding and blistered
hands he held the twisted and battered
remains of a gun, and just as he stood
out friendly moonbeams behind the
wall he saw the opening of the passage
in the distance. He was in the open
street in Hamilton. How are you
getting on?

"Get very well," said the captured
general, smiling as he gazed upon the
kindly moonbeams of the friendly light
he knew was his trail. "I feel a great
kind of run down."—Chicago Times.

THE ARMY AS A CIVILIZER.

Vice Part It Has Played in the Histories
of Non-Savage Peoples.

The comments of opinion among army
officers who have inspected the cavalry
troops and infantry companies made up
of Indians is that the experiment has
been a success. The Indians make
very good soldiers. They learn the
drill readily, they are obedient, and
they have no quarrels in a market de-
gree the spirit of corps without which
soldiers are surely no men in
uniform. The good results thus far
achieved by Indian soldiers are not
surprising to military leaders, nor to
army officers familiar with the Indian
character, but they move the astonish-
ment of many civilians, more especially
of that western element that holds
there is no good Indian but a dead
Indian. Yet this very civilian el-
ement ought to have reflected that
men who are warriors and athletes
after the fashion of their race are
capable of being good soldiers when
their courage and skill are organized
and directed. It is but little more
than a century and a half since that
the Indian of the Highlands was es-
sentially military; that his social
organization was that of a warrior
tribe, and that by consequence a
clan became a regiment, with scarcely
a change in its personnel, whenever
hostilities broke out. There is, of
course, a marked distinction between
the tribal organization of the Indians
and that of the highlanders, due to the
latter's greater familiarity with agri-
culture, but in both long-established habits
of social order and discipline, and
masses to discipline. The highlanders
discipline, drill and organization
readily, because they realized that these
meant more effective fighting, and the
effective fighting was their highest ideal.
The highlanders have proved true to the
Indian. So much for the military
aspects of Indian soldiery, its effect
on the problem is far-reaching. The
belief of military leaders is that the
Indian soldier will learn civilization,
or at least learn to appreciate its power
during his term of service, and that
when he goes back to his tribe he will
be a preacher of civilization, a con-
vert to the ways of the white man. He
will certainly have acquainted himself
with the ways of white men while
following a profession that appeals
to his pride and is in conse-
quence with his accustomed ideal of
manhood. As a soldier, as wearing
Uncle Sam's blue, he may have ceased
to be an Indian, but he has not ceased
to be a warrior. The uniform, the arms,
the consequence he enjoys among his
own people, all will contribute to make
him a marked man. Sgt. Reuben
Don't-Valk, who is complimented by
his superior as an ideal soldier, is a
proud man, and Mrs. B. W. D. W. is a
proud woman, and they are willing
to acknowledge that the white man's ways
are good from a military point of view,
and are inclined to think that their civil
life may be worth looking into. The
Indian soldier, in the eyes of the white
man, is thus being civilized into regulars
should not be confounded with the In-
dian scout, who is an extremely
wild and irregular force. The Indian
soldier, in the eyes of the white man,
is thus being civilized into regulars
in the aspect most congenial to
their traditions.—Boston Transcript.

IT LOOKED SUSPICIOUS.

Evidence to Prove That the Other Man
Was Not a Native.

He was reading a newspaper on a
Pulitzer street car in Brooklyn,
and after a while he noticed a man
who had a tin tablet between his
feet which he was taking down to be
mended, kindly inquired:
"Much news in the paper today?"
"Not much," replied the other.
"I can read, of course," said the tea-
table man, "but my eyes is rather weak
late years. Are there Italian soldiers
in this government army?"
"No," replied the other.
"I can read, of course," said the tea-
table man, "but my eyes is rather weak
late years. Are there Italian soldiers
in this government army?"
"No," replied the other.

JUST RECEIVED

AT

SAM FRANKEL'S

New White Goods,

New Embroideries,

New Laces,

New Spring Style,

New Dress Gingham,

New Apron Gingham,

New Prints,

New Counterpanes,

New Lace Curtains.

COME AND SEE ME AT THE OLD

STAND OPP. HOWE'S

JEWELRY STORE.

Sam Frankel.

Sam Frankel.

Sam Frankel.

Sam Frankel.

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Sam Frankel.

Watch The Date
AFTER YOUR NAME
—AND—
Renew promptly

\$2.00 A YEAR.

OUR LIGHTNING SALE

With the exception of a
few articles will con-
tinue till our new spring
stock arrives, which will
be about MARCH 15th.
The Best Bargains are
being rapidly exhausted.
Come before they are all
cleaned up.

J. H. Anderson & Co.

A STEREOTYPED style of advertisement don't attract. Get your this and NOTE that THOMAS RODMAN will sell YOU a shoe from 99 cents to \$6.00.

REMEMBER THE PLACE, 103 MAIN STREET.

JUST RECEIVED
AT
SAM FRANKEL'S
New White Goods,
New Embroideries,
New Laces,
New Spring Style,
New Dress Gingham,
New Apron Gingham,
New Prints,
New Counterpanes,
New Lace Curtains.

COME AND SEE ME AT THE OLD
STAND OPP. HOWE'S
JEWELRY STORE.

Sam Frankel.

Sam Frankel.

Sam Frankel.

Highest of all in Learning Power.—U. S. Gov't Report, Aug. 17, 1891

Bring
Your Job Work
to This Office

Hopkinsville Kentucky.

PUBLISHED TUESDAY AND FRIDAY MORNING.

CHAS. M. MEACHAM.

SUBSCRIPTION \$2 A YEAR IN ADVANCE.

Local reading notices in this paper. Agents will collect money for this paper and for advertising notices in this paper.

Office 18 and 20 North Third.

TUESDAY, MARCH 5, 1892.

Gen. Bryan Harris has been elected President of Oantinnale.

After Cleveland, the Henderson Gleason thinks Boies is the man for President.

The Idaho Senatorial contest has been decided in favor of Dulais, the sitting member.

Admiral Grievous, of the French Navy, and Dr. Noah Porter, of Yale College, died last week.

There are indications that the Berengon fisher's chestnut is to be sprung on a defenseless public again this season.

The Chicago bride of a week who committed suicide, had not probably heard of South Dakota's liberal divorce laws.

There were 210 failures in the United States last week, not including the little experience with the Training School brethren.

The House on Friday adopted a resolution inviting Senator Hill to exhibit in Kentucky on his Southern trip next week.

The "ten days" of grace are rapidly passing away and Bingham has not yet replied to his ex-daughter-in-law's lively card of defense.

There will be no occasion for spell-binding to spit cotton next summer. Nearly 5,000,000 bales of new cotton have already been marketed, an increase of 750,000 bales.

Greece is threatened with a revolution, Germany with a socialist uprising, Mexico with a rebellion and the United States with Ignorance. Doubtless as a Presidential candidate.

The first number of the Madisonville Advertiser has appeared with H. B. Stewart and W. A. Nisbet as publishers and editors. The name is a mistake. The new paper ought to have revived the name of the *Times*.

The McClain law, prohibiting the conducting of tobacco warehouses in Kentucky, passed the Senate yesterday. It will pass the House tomorrow, the only chance to stop it is through the wisdom of Gov. Brown. But the Governor comes from a tobacco growing district—Louisville Post.

Out of a large number of applicants for Superior Court Judge, Gov. Brown appointed Mr. J. H. Brent, of Paris to the position. Mr. Brent is a lawyer of high standing, but he has never held an office and will therefore bring no experience to the bench. He is a kinsman of the Clays and was a Clay man in the last State convention.

It has been reported, unless the Legislature rejects the report of the Joint Committee, that the judicial district of most interest to us will be composed of Christian, Trigg, Calloway and Lyon. This is not with the consent of Calloway, but our purchase share will find us pleasant if not very agreeable company. We are a large county about 600 more Republicans than we used, but just at this particular time we have been beautifully aided and in a proper state of subjugation. If Calloway will put up with "1,800 Democratic majority" to good advantage, the new district will never give less than 2,000 majority to the Democratic ticket. Why, why, why not give us the same counties for a Senatorial district.

Harry Sommers, of the Elizabeth town News, who is in Washington, says Hon. W. T. Ellis has handsome and deserved commendation: "Representative Ellis, of the Second District, is one of the very brightest men in the Kentucky delegation. He is a modest unassuming gentleman, but he does not lack in like some members of this House do, and discuss every question that comes up for consideration, but only speaks when he has given a subject consideration so that when he has the floor what he says is well listened to and has weight and influence. Mr. Ellis is a man of the great political questions, and like Mr. Beck, brings the midnight oil. On the tariff and silver questions he is as versatile and as well equipped as any member of the Democratic side and will doubtless participate in the debates on these questions. His work as Chairman of Committees on Education, is claiming a good deal of his time, but a number of important bills have been referred to that Committee, and he gives an close attention to every bill as he does to a lay case. Such a man as Mr. Ellis is worth a dozen Congressmen. He is like to have himself and the Second District should keep him in Congress as long as he is willing to serve.

How it's done now.

Judge—Have you anything to say for anyone of death should not be passed upon?

Prisoner (calmly)—If I have anything to say, I'll say it in my autobiography—Life.

ELKTON GOT IT.

Hopkinsville Too Large and Bustling For a School.

A Country Town Preferred That Is Not Liable To Grow.

The Finished Village of Elkton Chosen.

The Training School has been located and Hopkinsville did not get it. We made a fair and honorable fight for it and were in the finish. A mistake has been made, but we can stand it if the School can.

The committee after being shown over the city, went into secret session Friday at the Methodist church. What transpired is not known. We only know that at the end of three hours the news came that the Hopkinsville had been defeated. Arrangements had been made to ring the church bell if we won, to notify the people, but it is needless to say that the bell was not rung.

The reason given is that a small place was preferred, where there would be no demoralizing influences thrown around the boys. Well, they got it. Elkton will be quite a village, unless some of Todd county's hill-herders take a notion to go to town.

LEGISLATIVE.

The resolution fixing March 9 as the time for electing a State Librarian was adopted.

The House after a spirited contest Saturday recommitted the Bolan investigation resolution.

The House has adopted Dr. Wood's resolution providing for quadrennial assessment of real estate.

The House committee on State Prisons has recommended allowing convicts six days good time in each month instead of five.

The House committee on Charitable Institutions recommended favorably Senate bill 62, providing for the organization of eleemosynary and educational institutions.

The Committee on Printing also recommended for rejection the resolution looking to the payment of the expense of the parties to the Harrod-Mindleton contest.

The Governor has commissioned Harvey Myers Commodore of the naval forces of Kentucky. No man in the State is more deserving of such a compliment. Of course it is only a compliment.

The Sinking Fund committee recommended the employment of a clerk at \$300 by the Board. The original resolution was \$200. The amended resolution was lost by 47 to 20, for want of a constitutional majority.

The McClain tobacco bill passed the Senate last week receiving 22 votes, 10 yeas, 12 nays, and 10 absent. Of course there will be but little trouble in getting it through the House. Brown, but it is to be hoped that Gov. Brown will stand by the Kentucky market, and hit it with a club when it goes to him.

Some of the members have been discussing a method of reconciling Calloway county for being ranked up bodily and throwing the County Court district across Tennessee river. It is proposed to send a car-load of tin and paper boats to Calloway county, with which her citizens may quarrel with the raging Tennessee—Courier.

And now it seems that the Committee on Charitable Institutions may not have an opportunity to go on their little morning expedition next week, after all. Since the rollers kicked up in the House by the gentleman from Daviess, it is doubtful whether they will go on a journey, the expense of which they may be called upon to pay out of their own pockets.—Courier Journal.

I. W. HARPER'S

Nelson Co. Ky. Whiskey.

A GENTLEMAN'S WHISKEY.

A WHISKEY FOR THE BIEDRADO.

A WHISKEY FOR THE SICK ROOM.

SOLD BY

J. W. Smith, and W. R. Long, Hopkinsville, Ky.

CIRCUIT COURT.

A List of Grand Jurors, County Clerk's Report.

The spring term of Circuit Court convened yesterday Judge John H. Grace presiding. The usual oath was administered to the sheriff and his deputies concerning the summoning of jurors.

The County Clerk's report was filed showing \$2,006.40 of taxes collected on deeds, licenses, seals and mortgages since last April. After deducting for court costs, a sufficient sum was ordered paid into jury fund to pay off jurors and balance ordered sent to the Auditor. The grand jury was made up as follows:

GRAND JURORS.

P. E. Sherrill, foreman; T. J. Hadcock, W. H. Whitlow, W. L. Lyle, J. C. Adcock, H. F. Fruit, W. B. Hawkins, Sol Smith, W. L. Parker, Geo. Merrill, L. G. Craven, Bill Franklin, et al.

The Court then adjourned until this morning when the joint parties will be made up and business will then commence in earnest.

FRIDAY FRAGMENTS.

—To Take Stains from Silk.—Mix together in a pint two ounces of essence of lemon and one ounce of oil of turpentine. Grease and other spots in silks are so to be rubbed gently with linen rag, dipped in this mixture.—Dramatic News.

—Fresh Battered Popcorn.—After the corn is popped, remove all round and broken pieces, and mix the rest with a quart of corn oil and one quart of water. Boil until it is very thick, then add a little salt and pepper, and rub through a fine sieve.—N. Y. World.

—Caramel Fudling.—Melt together one-half cup brown sugar, and one-half a cake sweet chocolate, add a pint of rich, sweet milk. When it reaches the boiling point, stir in one egg, beaten very white, with a rounding tablespoonful of corn starch, thinned with one tablespoonful of milk, and one pinch of salt. Let it boil up, then turn into a water bath, and stir occasionally until the chips and bacon are cooked. Bake in a dish. Housewife's Guide.

—Apple Charlotte.—Take a loaf of stale bread, and butter the slices. Pare and slice a dozen apples, take a round grate the rind and save the juice. Place the apples in a layer, and add a layer of bread, and so on, until the apples are all used. Bake in a dish. Housewife's Guide.

—Baked Potatoes.—Season one quart of sliced cold boiled potatoes with a level tablespoonful of salt and one of a tablespoonful of pepper. Put a layer of potatoes in a frying pan, and on the fire. When the potatoes are done, add a layer of bread, and so on, until the potatoes are all used. Bake in a dish. Housewife's Guide.

—Potato Souffle.—Boil four good sized potatoes and rub them through a fine sieve. Take a quart of sweet milk, and one cup of butter. Let them come to a boil, and add the potatoes. Bake in a dish. Housewife's Guide.

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